

Hightech

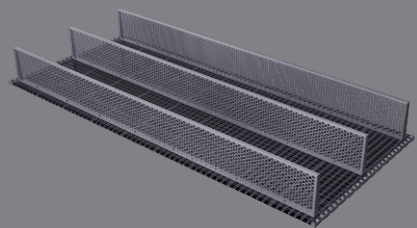
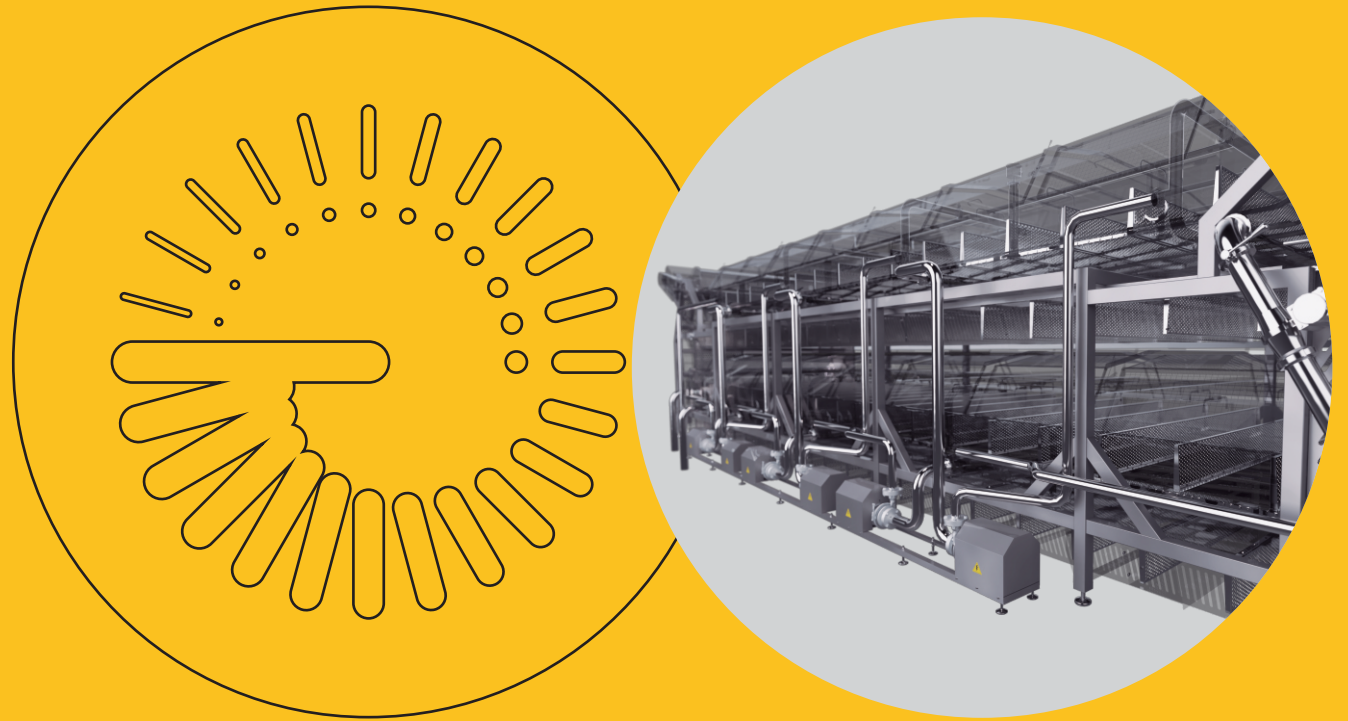


Pasteurizing System SP

Guaranteed efficiency and quality, machines built to last.
We are committed to the best hygiene and maintenance practices.

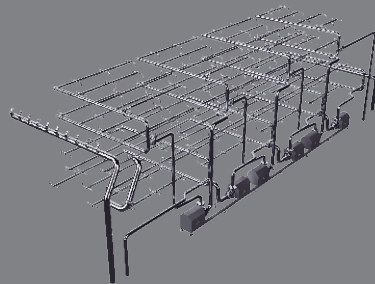
Optimize your production flow.

The Hightech line of Pasteurization System SP is a system composed of two water tanks connected in series, feeding, transferring and discharging the product using conveyors. High-speed water circulation generates greater turbulence and ensures efficient heat exchange.



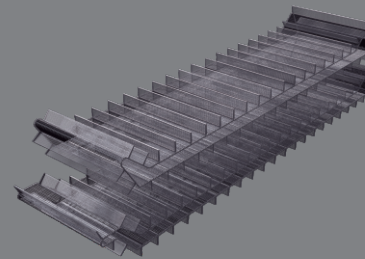
Metallic belt conveyor

It has greater resistance and provides better water flow, increasing heat exchange efficiency.



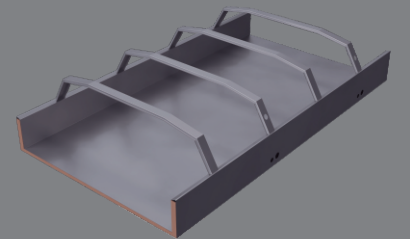
Water level control

Analog control of the water level to set the volume in the tanks regardless of the amount of product.



Variable speed control

Adjusts the length of time the product remains in each tank.



Thermal insulation

Thermally insulated tanks ensure greater energy efficiency and operational safety.

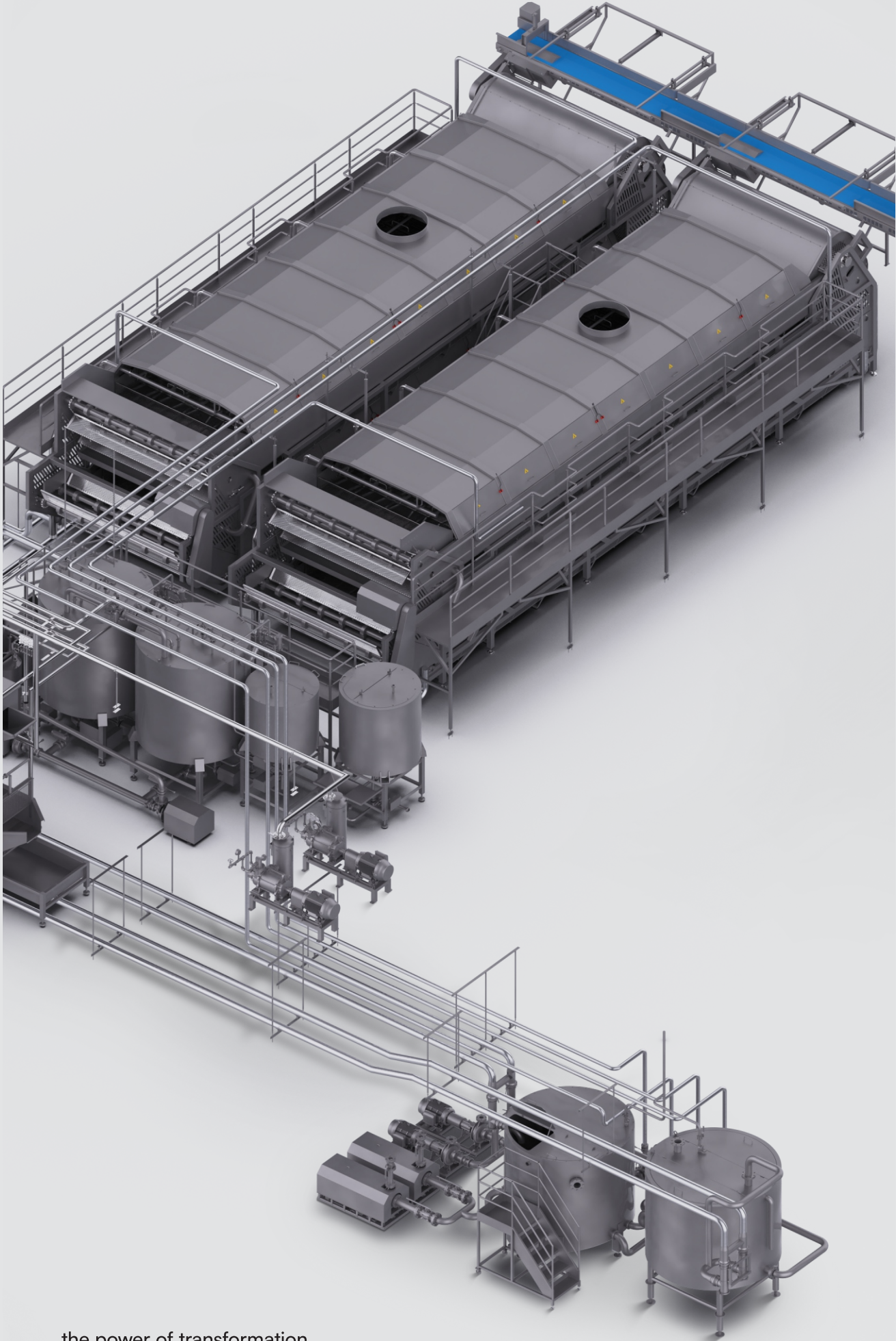
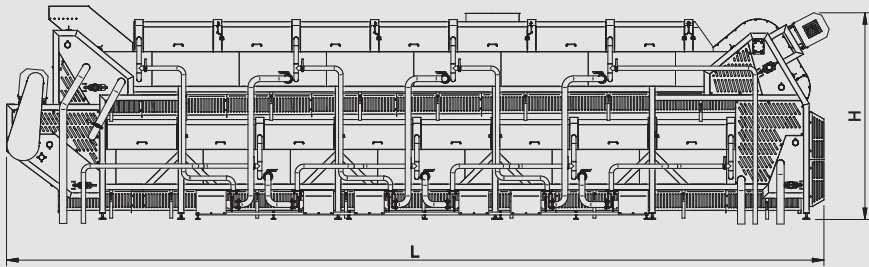
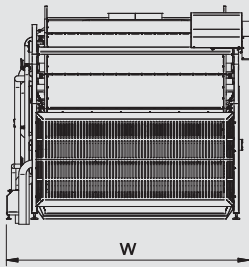
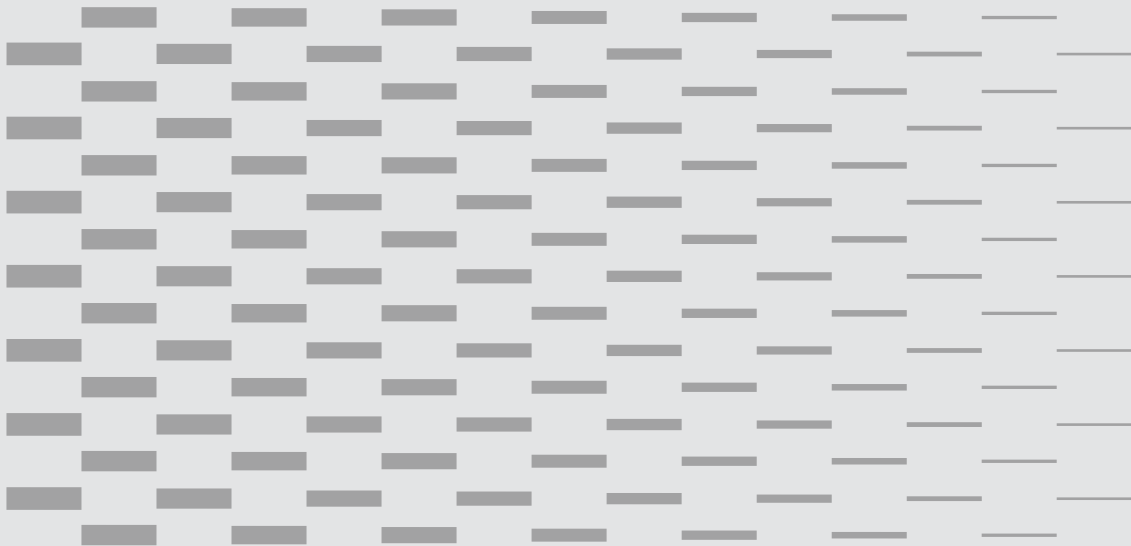
Applications:

Animal protein, vegetable protein, and packaged products

Pasteurizing System SP



Model	Capacity (kg/h)	Power (mm)
SP 3.0	3000	L:14045 W:4172 H:3743



the power of transformation_